

# T H E L E D B U R Y

## Wine Matching

2020 Furmint, Moric ft Gergő Filep, Hidden Treasures, Tokaj, Hungary



2023 Palomino, Vino pH, Piekenierskloof, Western Cape, South Africa



2021 Spätburgunder, Weingut Bernhard Huber, Malterdinger, Baden, Germany



2021 Riesling, Clemens Strobl, Rosenberg, Wagram, Austria



2019 Chardonnay, Hilt Estate, Sta. Rita Hills, California, USA



2022 Syrah, Blankbottle, Little William, Ceres Plateau, Western Cape, South Africa



2022 Vespaïola, Maculan, Torcolato, Breganze, Veneto, Italy

## Wine Menu £150

Please note a discretionary service charge of 12.5% will be added to your bill.

# T H E L E D B U R Y

## Tasting Menu

Cornish Bluefin Otoro

Miyagawa, Black Sesame, Magnolia and Shiso Blossom



Mylor Prawn

White Currant, Swede, Green Fig and Apple Marigold



Limousin Veal Sweetbread

Parsnip, Liquorice, Williams Pear and Sansho Pepper



Wild Cornish Turbot

Jerusalem Artichoke, Uni, Hoshigaki and N25 Oscietra



Mushrooms from the Cabinet

36 Month Aged Parmesan, Chestnut, Cep and Three-Cornered Leek



Yorkshire Mallard

“Haw-Sin”, Sea Buckthorn, Chanterelle and Blood Orange



Kissabel Apple

Koshihikari Rice, Rose, Buffalo Milk and Tarragon Matcha Latte



70% Crayfish Bay Chocolate

Japanese Quince, Sobacha, Pink Grapefruit and Bourbon Barrel Aged Coffee

Tasting Menu £285

Please note a discretionary service charge of 12.5% will be added to your bill.

Food allergies and intolerances: before ordering, please speak to a member of staff about your requirements.